



Winter Wine Spectacular

Seminar Selection

*Seminars run concurrently from 5:00 P.M. to 6:00 P.M. on January 25, 2007
at the Center of NH Radisson Hotel on Elm Street, Manchester.*



“The New Renaissance in Tuscany”

Presenter: Philip diBelardino, Banfi Vintners VP Fine Wines



Philip diBelardino is often described as a stand-up comedian passing himself off as a wine connoisseur. Well, he's both. The genial vice president of fine wines for leading US importer Banfi Vintners hosts about 40 winemaker dinners every year to promote the firm's offerings to select consumer groups. He claims that humor, usually self-effacing, captures an audience's attention – and holds it. “While listening for the next quip or joke, they absorb a lot of critical information.”

Wines being tasted in this seminar include Vigne Regale Perlante, Banfi LeRime, Banfi Centine, Banfi Chianti Riserva, Castelo Banfi Cum Laude and Rosa Regale.

Seminar cost \$25 per person

“The Riedel Difference”

Presenter: Doug Cohn



Find out why so many people signed up for this incredible seminar at previous Easter Seals tastings. You will be led by Riedel Crystal's Doug Cohn, through a comparison tasting that will remove all doubt and convince you 100% that drinking wine from Riedel Crystal really *does* make a difference. Wine being tasted in the seminar include Frog's Leap Sauvignon Blanc, Mer Soleil Chardonnay, Landmark Grand Detour Pinot Noir and Spring Mountain Vineyard Estate.

Additional fee of \$60.00 includes a four stem Riedel Vinum Tasting Set valued at \$100.00 that will be yours to take at the conclusion of this seminar.

Seminar cost \$25, plus \$60 additional fee = \$85 per person

“The California Central Coast”

Presenter: Adam LaZarre, Winemaker Hahn Estates



Adam was introduced to California wines while in the U.S. Navy, stationed at the Naval base in Alameda, California. After the Navy, he decided to pursue his dream of becoming a winemaker and enrolled and graduated from California State University, Fresno. During his studies, Adam discovered and fell in love with the wines of the Central Coast. In this seminar, guests will explore the bountiful wines from the California Central Coast Region, Monterey/Santa Lucia Highlands and Paso Robles.

Wines being tasted in this seminar include Han Meritage, Hahn Pinot Noir, Cycles Gladiator Pinot Grigio and Cycles Gladiator Syrah (all 2005).

Seminar cost \$25 per person

Seminar seating is limited. Call today to reserve at 1-888-368-8880.